

# APA Amarillo/Citra/mosaic

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Pilsner	4.6 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo 100g - USA	30 g	10 min	8.7 %
Aroma (end of boil)	Mosaic™ 100g - USA Chmiel granulat	30 g	10 min	12 %
Whirlpool	Citra 100g - USA Chmiel granulat	40 g	10 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis US-05	Ale	Dry	11.5 g	fermentis